



WESTERN PUBLIC HOUSE LIMITED



#JOB-2394263



18 Abbey Street, Ennis, Co. Clare,



No of positions : 3



Paid Position



39 hours per week



34009.56 Euro Annually



03/06/2025



01/07/2025

## How to apply

### Application Method :

Not available



Open your camera app & point here to view this ad online



## Commis Chef

### Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

### Job Description

Commis chef to prepare meal ingredients for the chef de partie and assist with various kitchen duties. The commis chef's responsibilities include informing the supervisor of malfunctioning or broken kitchen equipment, unpacking and organizing deliveries. Should also ensure that all food items are properly stored to prevent spoilage.

Commis chef should demonstrate excellent organisational skills and ensure that all duties are completed in a timely manner. Ultimately, an outstanding commis chef should be able to follow all instructions and comply with food health and safety regulations.

#### => Responsibilities:

- Assisting and taking instructions from the Chef de Partie
- Gathering and accurately measuring all meal ingredients
- Washing, peeling, and chopping vegetables and fruits
- Cutting and seasoning different meats
- Preparing basic dishes such as salads and sauces
- Keeping a track of the inventory supplies
- Ensuring that the food items are stocked properly in refrigerators and freezers
- Maintaining proper hygiene standards and ensuring that the workstation remains clean at all times
- Plating and presenting meal items as per the Chef de Partie's instructions.
- Accepting deliveries of food items and maintaining a stock record of the same
- Disposing spoiled food items and expired products

#### => Requirements:

- At least 2 years of working experience as a Commis Chef.
- Complete knowledge of the industry's best practices, hygiene, and safety standards
- Familiarity with various food preparation techniques and kitchen equipment
- Excellent hygiene standards

- Good time management and organisational skills
- Strong communication and listening skills
- Ability to multitask and prioritize tasks
- Ability to work at flexible hours and on weekends
- A team player as well as able to work independently
- Having an eye for detail
- Ability to offer excellent customer service
- **Sector:** accommodation and food service activities

#### **Career Level**

- Experienced [Non-Managerial]